

Cake Pops: Popcorn Bags

Prep Time: 2 hours

Cook Time: 30 min

Difficulty: Hard

Servings: 72

Qty	Measure	Preparation	Ingredient
1	Each	Pre-made	Yellow or White Cake
1	Can	Pre-made	Vanilla Frosting
72	Each		Lollipop Sticks
2	Bags		White Candy Melts
1	Bag	(You will need 216 in total)	Mini-marshmallows
1	Each	(You will need black and red)	AmeriWriter Edible Ink Pens
1	Each	Pre-space holes about 2" apart	Styrofoam Block

Directions:

Bake the cake as directed on the box, using a 9 x 13 inch cake pan. Let it cool completely.

Crumble the cooled cake into a large mixing bowl. (You should not see any large pieces of cake).

Add three quarters of the container of frosting (you will not need the remaining frosting)

Mix the frosting into the crumbled cake. Make sure it is well blended.

The mixture should be moist enough to roll into 1-1/2 inch balls and still hold a round shape. After rolling the cake balls by hand, place them on a wax paper covered baking sheet.

Cover with plastic wrap and chill for several hours in the refrigerator or place in the freezer for about 15 minutes. You want the balls to be firm but not frozen.

Once the balls are hardened shape them into rectangles. Place them back in the refrigerator (or freezer) so they will harden again.

When you are ready to dip, remove a few cake balls at a time from the refrigerator, keeping the rest chilled.

One at a time, dip 1/2 inch of the tip of a lollipop stick into the melted candy coating and insert the stick straight into a rectangular cake ball, pushing it no more than halfway through.

Dip the cake pop into the melted coating, and tap off any excess coating. Place in the Styrofoam block to dry.

When the cake pops are dry, tip the bottom of the marshmallows into the melted candy and place on top of rectangle.

Once the cake pop has dried completely, write "POP" on the front of each cake pop with a black edible ink pen and draw vertical lines on each pop using a red edible ink pen.

Return them to the Styrofoam block to let the ink dry completely.

